



APPETIZERS

Hummus 13

black-eyed pea hummus, za'atar spice, tri-color carrots, EVOO, cucumbers

Steamed Brussels 15

honey-whipped ricotta, balsamic reduction, EVOO

GLUTEN FREE

Tomato Bisque 7 CUP • 10 BOWL

seasonal berries, Ralf's mixed greens, bramble pecans, raspberry-walnut vinaigrette

Burrata 15

SALADS

ADD TO ANY SALAD: CHICKEN 6 • SHRIMP 8 • SALMON 8 • STEAK 8

Berry Goat Cheese 14 LG • 11 SM

Ralf's artisan greens, bramble jam candied pecans, blueberries, blackberry goat cheese, mint-honey vinaigrette

Amsterdam Salad 11 LG • 8 SM

Ralf's artisan lettuce, heirloom cherry tomatoes, carrot, cucumber

Caesar 11 LG • 8 SM

Ralf's romaine, parmesan, Caesar dressing

Rum Salmon 20

grilled, blackened or pan seared, organic mix of baby lettuces, diced, mango, spiced pecans, sweet rum vinaigrette

Cobb 18 LG • 13 SM

roasted chicken, applewood bacon, heirloom cherry tomatoes, roasted corn, avocado, cucumber, carrot, hard boiled egg, romaine lettuce

Vinaigrettes: Sweet Rum, Balsamic, Mint-Honey, Raspberry-Walnut

Dressings: Buttermilk Ranch, Gorgonzola, Caesar, Honey Mustard

ENTREES

(Entrees Available after 4pm)

Shrimp & Grits 32

Gulf shrimp, Hickory Grove Farms yellow grits, tasso cream sauce

Sesame Seared Tuna* 37

stir-fried rice, broccoli, scallions, yum yum sauce

14oz Ribeye* 59

parmesan-red potato mash, asparagus, house bordelaise

Pan Seared Grouper 43

sweet corn risotto, haricot verts, cherry peppers, buttermilk beurre blanc

8oz Filet* 59

parmesan-red potato mash, asparagus, house bordelaise

12oz Duroc Pork Chop* 33

parmesan-red potato mash, collard greens, house BBQ sauce

Grilled Salmon 34

sweet corn risotto, asparagus, honey balsamic glaze

\$5 split plate charge • no substitutions

*Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness